



Lancaster Terrace, London W2 2TY

ADVANCED WINE ORDER FORM

Rail Business Awards Thursday 27 February 2020

All orders must reach us by Friday 21 February 2020 the latest

Company Name _____ Name of table _____
 Address _____ Table No's (if known) _____
 _____ No of guests attending _____
 Table Host _____ Telephone No _____
 Contact Name _____ Telephone No _____

YOUR CHOICE OF WINES / CHAMPAGNE

Bin No.	Quantity Per Table	Price Per Bottle	Cost £

AFTER DINNER DRINKS

After Dinner Drinks	To Be Offered
Port	Yes/ No
Brandy	Yes/ No
Liqueurs	Yes/ No

OTHER DRINKS: PER TABLE

Beer/ Soft Drinks

Total	£

PAYMENT

All beverage orders in excess of £300.00 are required to be settled prior to the event via the secure online portal as follows - <https://www.royallancaster.com/payment-events/>

Under "Payment Type," select "Event Payment" Use SAGE

WINE ORDERS OVER £300.00 WITHOUT PAYMENT SUCCESS WILL NOT BE PROCESSED

Orders under £300.00 do NOT require prepayment. Settlement to be made by chip & pin machine or cash when the invoice is presented on the day of the event. No credit can be given for settlement after the event under any circumstances. Cheques will not be accepted.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

ALL PRICES INCLUDE VAT @ 20%.

All information furnished by the client to the hotel is confidential. The hotel will only disclose the client's confidential information to persons or entities who need this information to perform their roles within the hotel.

For the full details of the Lancaster Landmark Hotel Company Ltd privacy policy, please refer to www.royallancaster.com/privacy-policy.



Starter

**Pan fried scallops, Cornish crab meat and sweet corn succotash,
Champagne beurre blanc and herb salad**

Main Course

**Slow roasted beef fillet, braised oxtail praline, celeriac puree,
braised onions, broccoli and carrots**

Dessert

**Almond praline and Valrhona Manjari,
petit gateaux**

Coffee and petit fours

Vegetarian Option (Must be pre-ordered)

Starter

**Butternut squash and gorgonzola tart,
caramelised onions, wild herb and radish salad**

Main Course

**Roasted pumpkin ravioli, sweet potato puree, wilted spinach and forest
mushroom confit toasted almond crumb and sage beurre blanc**

SPECIAL DIET REQUIREMENTS

Name of Guest	Dietary Requirement including vegetarian	Table No.

***Priority is given to those guests who have pre-ordered the vegetarian menu in advance.
Every effort will be made to accommodate last minute requests, however,
we cannot guarantee the above choice will be available.**

***All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation
of allergens.***